

DIALOG(R) File 350:Derwent World Pat.
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Acidic milk flavour improvement by calcium salt addn - pref org acid
calcium salts such as citrate, lactate, to defatted milk

Patent Assignee: (CALP-) CALPIS FOOD INDUSTRY CO

Number of Patents: 001

Patent Family:

CC Number	Kind	Date	Week
JP 74017587	B	740501	7421 (Basic)

Priority Data (CC No Date): JP 70123735 (701231)

Abstract (Basic): Water and org. acid are added to defatted milk, in
condensed or powder form, whose < value >35. Pref. Ca salts (which
have <80 mg.% casalt as Ca) are citrate, lactate, pantoate,
glycerophosphate etc.

File Segment: CPI

Derwent Class: D13; E12;

Int Pat Class: A23C-009/12

Manual Codes (CPI/A-N): D03-B08; E05-B

Chemical Fragment Codes (M3):

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